

## PUPU (APPETIZER)

\*oysters on the half shell

yuzu kosho mignonette  
6 for 26 / 12 for 48

baked oysters 18

escargot butter

burrata toast 21

prosciutto, black garlic, truffle honey

white bean hummus 14

eggplant marmalade, crudité  
add grilled ciabatta 5

\*hamachi crudo 26

tomato ponzu, pickled radish, trout roe

crispy spanish octopus 27

coconut curry, cauliflower, lemon gelee

## LAU'AI (VEGETABLE)

chopped salad 22

za'atar, feta, egg, pickled onion,  
avocado, crispy garbanzo  
add bacon 3

baby kale and spinach salad 22

green goddess, pomegranate, gorgonzola, almond  
add avocado 3  
add seared ahi 9

roasted brussels 12

chermoula, grape, feta

roasted baby potatoes 10

salsa verde

kaimana rice 10

ginger scallion, sesame oil, furikake

## MAKAI (SEA)

ginger scallion steamed fish 37

market fish, mushroom congee, broccolini

glazed king salmon 36

crispy quinoa crust, red vein sorrel foam, asparagus

seared maine scallops 35

watermelon radish, jalapeno, apple, celery root puree,  
yuzu dashi, shiso oil

crab ravioli 33

braised fennel, black garlic

## AINA (LAND)

pork chop 43

quinoa, delicata squash, asian pear, pork jus

\*akaushi wagyu new york strip loin 55

shichimi, horseradish potato gratin, broccoli puree

jidori chicken 34

carrot puree, edamame, fennel, mac nuts

venison ragout 31

fettuccine, rosemary mascarpone

## MAHI'AI (FARM)

spring risotto 30

dinosaur kale, parmesan tuile, snap pea,  
garlic pea foam

miso roasted eggplant 25

tofu, shimeji, crispy shallot, grilled romaine

mushroom ragout 29

fettuccine, assortment mushroom,  
fennel, thai chili, parmesan

# dinner

5PM-9PM DAILY

@THEHAUTREE

\*Consuming raw or undercooked foods may increase your risk of foodborne illness.

